

## GOLD MENU

*Recommended for parties of 10 or more*

**Soup of the Day (v)**

*With crusty bread and butter*

**Stornoway Black Pudding & Runny Egg**

*Diced garlic potatoes*

**Josper Grilled King Prawn Bruschetta**

*Sundried tomato, chilli and olive oil*

**Chicken Liver Pate**

*Caramelised red onion and toasted sourdough*

**Haggis, Neeps 'n' Tatties**

*Toasted skirrie oats and Glengoyne Whisky sauce*

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**Pesto Crusted Seabass**

*Served with crushed baby potatoes, roasted vegetable tartare, green peas, samphire and tarragon infused hollandaise*

**West Highland Chicken**

*Stuffed with haggis, served with seasonal vegetables, clapshot mash and Glengoyne whisky sauce*

**Sundried Tomato Risotto (v/vg)**

*Napoli sauce with fresh basil, parsley and garlic*

**Josper Grilled Rib-Eye Steak 8oz (£3.50 Supplement)**

*Fries, onion rings, slow cooked plum tomato and portobello mushrooms*

**Penne Arrabiata (v)**

*Add chicken £1.95*

*Mixed olives and fresh chilli*

**Grilled Salmon**

*Parsley, buttered baby potatoes, braised red cabbage puree, wilted spinach, sautéed greens and white wine veloute*

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**White Chocolate & Raspberry Cheesecake**

*Red berry compote*

**Sticky Toffee Pudding**

*Salted caramel sauce, honeycomb, fresh fruit and vanilla ice-cream*

**Rhubarb & Strawberry Crumble**

*Warm custard*

**Eton Mess Sundae**

*Fresh Strawberries, berry compote, meringue, strawberry ice-cream and freshly whipped cream*

**Double Chocolate & Salted Caramel Tart**

*Frosted pistachios and vanilla ice-cream*

**3 COURSES £27.95**

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